

Chancery shakes down

A new Chancery opened this week at 2575 N. Downer Ave., bringing an end to a neighborhood eyesore for an East Side block. It joins a fashion boutique and artist supply, jewelry, book and ice cream stores along with the Downer Theater.

This Chancery is going through a shakedown period.

All this means is they may run out of some things on the menu, as they did the evening we dropped in, but the food items offered are so many anyone should be able to find something appealing even if that happens.

The menu is several pages and large, offering everything from simple appetizers to complete steak and seafood dinners.

There's a long sandwich column of hamburgers, clubs, tuna or chicken salad combinations, gosh knows how many salads, various seafood offerings and more. And there's an obvious attempt to make the food attractive.

We started with an order of onion rings. They were the shredded ones, fried crisp and tasty and served hot.

Marjie started her meal with cream of broccoli soup. It came in a coffee mug. She said it was passable with a thick, creamy broth and good broccoli flavor.

For dinner she chose Smothered Chicken. This was a chicken breast that had been breaded and then fried and topped off with a spaghetti-type sauce seasoned with oregano, sliced mushrooms and Monterey Jack cheese. She said the tomato sauce taste masked everything else.

On the same plate there was an order of ranch fries and a serving of coleslaw with sour cream dressing.

I ordered a Heavenly Hamburger

Restaurants

By Alex Thien

■ **CHANCERY**, 2575 N. Downer Ave., American. Hours, 11 a.m. to midnight, Sunday through Thursday, 11 a.m. to 1 a.m. Friday and Saturday. Major credit cards and reservations accepted. Parking on street or in nearby crowded lot. 332-9700.

made with a half pound of ground beef.

It came on a big toasted bun and included an order of ranch fries and a garnish of tomato slice on a lettuce leaf with a few sliced onion rings. The hamburger was topped with chopped onions and melted cheese over a layer of sweet relish.

I didn't know about that sweet relish ahead of time. If it was listed on the menu as part of the hamburger, I didn't read closely enough. Anyway, it didn't seem to match the beef — slightly overdone as it was — and would go a lot better on one of the hot dogs.

Nitpicking aside, I passed up dessert, but Marjie went along with our waitress' suggestion. She had a peanut butter cup.

Now, don't get the idea this was one of those candies wrapped in paper. It was a big, long-stemmed glass filled with blended peanut butter, cream, Hershey's chocolate syrup, creme de cocoa, all whipped thick and served with only a half of a small Reese's peanut butter cup.

Marjie said it was smooth and mellow with bits of ground peanuts. She said it was the highlight of the entire meal.

All told, the bill, including three cocktails, was \$23.46 without a tip.

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